

2018

Harvested from our Seppeltsfield property. Soil profile is hard clay, mingled with bluestone slate. Planted 1993.

Colour

Blackberry jam with burgundy hues.

Aroma

Intense ripe cherry with ground coffee and black olives.

Taste

Robust and concentrated. Intensely ripe plums and blackberries sweetness is balanced by a dense tar and dried fig mid palate. The tannins are earthy with a graphite/metallic edge to them that meld with the toasted American oak to create an assertive wine that has a full bodied roundness of flavours.

Region

Seppeltsfield Barossa Valley

Vineyard

Roennfeldt Road Vineyard

Vinification

Hand harvested and de-stemmed without crushing. Fermented in open slate fermenters for 7-10 days with regular pump overs to maintain a consistent fermentation temperature of $20\text{-}22^{\circ}\text{C}$.

Drained and basket pressed before transfer to seasoned American oak for 21 months. Bottled un-filtered and un-fined.

Vintage

The 2018 vintage saw consistent winter and spring rains that facilitated an average fruit set with open bunches. During ripening the weather was warm and dry, resulting in smaller berries with intense colour development. The wines have strong tannin structure and intensity of fruit that will allow them to age for many years.

Alcohol by volume

15.5%

Enjoy with

Cutlets & pork dumplings

Ideal drinking window

4-8 years from release and 10+ years cellaring

